DHRD State Training Team

STATE TRAINING (STT) FY08 and FY09 CLASSROOM SCHEDULE & REGISTRATION CONTACTS As of 1/15/08

Last Updated: March 5, 2009

Retail Foods	Manufactured Foods	Milk	Shellfish	Veterinary Medicine	Farm

Program Area & Course #	Program Area
2009	
Training Schedule	State Training 2009 Classroom Schedule & Registration Contacts
FD152	Food Processing and Technology Course
RETAIL FOODS	
FD108	Temporary Food Establishments
FD112	Food Code
FD207	Plan Review
FD215	Managing Retail Food Safety
FD325	Foodborne Illness Investigations
FD340	Dietary Supplements
MANUFACTURED FOODS	
FD103	Low Acid Canned Foods
FD202	Acidified Foods
FD303	Advanced Low Acid Canned Food (LACF)
FD319	Juice HACCP
FD320	State Food Contract Audit
MILK	
FD371	Milk Pasteurization Controls and Tests
FD372	Milk Plant Sanitation and Inspection
FD373	State Milk Laboratory Evaluation Officers Workshop

	(LEO)
FD374	Laboratory Examination of Dairy Products
FD375	Dairy Farm Sanitation and Inspection
FD376	NCIMS Dairy HACCP
FD471	Aseptic Processing for Milk
FD577	Special Problems in Milk Protection
FD578	Advanced Milk Processing

SHELLFISH

FD140	Basic Shellfish Plant Sanitation
FD241	Shellfish State Standardization
FD242	Sanitary Surveys of Shellfish Growing Areas
FD248	Seafood HACCP Alliance
FD249	Seafood HACCP Regulator

FARM INVESTIGATIONS

FD221	Produce Farm Investigations

VETERINARY MEDICINE

VM201	Tissue Residue
VM205	Residue Violation Inspection System (RVIS)
VM206	Medicated Feed Inspection
VM207	AMDUCA/Compounding Animal Drugs
VM212	BSE/Licensed Feed Establishments Audit
VM213	BSE Inspection Training FD&C Act, CFRs and Evidence Development (UNDER DEVELOPMENT)

STT CLASSROOM COURSE SCHEDULE FOR FY07

RETAIL FOODS

FD108 TEMPORARY FOOD ESTABLISHMENTS

Course Description: The purpose of this introductory course is to outline the key elements for conducting thorough application reviews and inspections of temporary food establishments. Emphasis will be placed on proper design and location of food storage, preparation and serving operations and sanitary facilities. Methods of instruction include lectures with hands-on group exercises and discussion to reinforce basic concepts.

Objectives: Upon completion of this course, participants will be able to:

- Apply the standards found in the "Pre-Operational Guide for Temporary Food Establishments" to perform reviews of applications from site coordinators and vendors.
- Conduct menu reviews.
- Perform pre-operational and operational inspections of temporary food establishments.

Target Audience: Federal, state and local regulators conducting application reviews and inspections of temporary food establishments.

Prerequisite: N/A

CEU Credits: 1.2

Course Duration: 2 days

Enrollment is limited to 50

FY08 Dates	Location	Registration Contact	FDA/ORATrainer
TBD	Hartford, CT	Roger Mshar 860-509-7297 Roger.Mshar@po.state.ct.us	Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov
03/11-13/08	Billings, MT	Christine Cox 406-444-2089 ccox@mt.gov	Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov
July 2008	Central MD	Linda Faggio Maryland Dept. of Health 410-767-8414 LFaggio@dhmh.state.md.us	Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov
FY09 Dates	**Location**	**Registration Contact**	**FDA/ORATrainer**
TBD	Madison, WI	TBD	Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov
10/07-09/08	Reno, NV	Cindy Ulch	Allen Gelfius

		775-623-6591 culch@health.nv.gov	301-827-8686 Allen.Gelfius@fda.hhs.gov
TBD	Chapel Hill, NC & teleconference	TBD	Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov
11/18-20/08	Bandera, TX	Ruth Hendy 512-834-6753 x2050 Ruth.hendy@dshs.state.tx.us	Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov
TBD	TBD, Missouri	TBD	Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov

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FD112 FOOD CODE

Course Description: This introductory course will consist of training on the Food code and the public health rationale for the Code provisions to prepare regulators for application of the Food Code to "retail" food establishments. Topics include management's duties and responsibilities, employee health, food, equipment, water, plumbing, waste, physical facilities, poisonous/toxic materials, compliance and enforcement. Course subject matter can vary based on local needs. Methods of instruction include lectures, video, discussions and exercises.

Objectives: Upon completion of this course, participants will be able to:

- Evaluate a food establishment for compromises in food safety based on the code, public health rationale and science.
- Discuss various means of corrective action.

Target Audience: Federal, state and local regulators conducting inspections of retail food establishments.

Prerequisite: N/A

CEU Credits: 1.8

Course Duration: 3 days

Enrollment is limited to 60 (Larger groups may require modifying course delivery)

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	Hartford,	Roger Mshar	Clint Chamberlin

	CT	860-509-7297 Roger.Mshar@po.state.ct.us	301-827-8739 Clint.Chamberlin@fda.hhs.gov
01/07-11/08	TBD, NM	Ron Zabrocki 505-248-4264 Ronald.Zabroski@IHS.gov	Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov

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FD207 PLAN REVIEW

Course Description: The purpose of this course is to provide a comprehensive overview of the plan review process with an emphasis on equipment and architectural design. The plan review process is based on menu and food preparation procedures with the end goal of reducing foodborne illnesses resulting from poor facility design. Methods of instruction include lectures with hands-on group exercises and discussion to reinforce basic concepts.

Objectives: Upon completion of this course, participants will be able to:

- Demonstrate an ability to read blueprints
- Apply requirements found in the Plan Review Guide to identify health hazards and make corrective recommendations related to ventilation, plumbing, finishing, lighting, equipment and storage
- Write stipulations and communicate hazards to facility managers through applying the requirements found in the Plan Review Guide

Target Audience: State and local regulatory officials who are responsible for the plan review of food service establishments, retail food stores, and other food service operations. Course Level: Intermediate to Advance.

Prerequisite: Must possess a working knowledge of the jurisdictions food code, risks associated with foodborne illnesses, and the necessary control measures.

CEU Credits: 1.7

Course Duration: 2 ½ days

Enrollment is limited to 40

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
11/27-29/07	Freeport, ME	Lisa Brown 207-287-5691 Lisa.brown@maine.gov	Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov
08/26-28/08	Rockville,	Peggy Keller	Clint Chamberlin/Allen

	MD (ORAU)	202-535-2188 Peggy.Keller@dc.gov	Gelfius 301-827-8739/301-827-8686 Clint.Chamberlin@fda.hhs.gov
04/01-03/08	Lynnwood, WA	Mary Ferluga 509-943-2580 Mary.ferluga@doh.wa.gov	Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov
04/29-05/01/08	Casper, WY	Dean Finkenbinder 307-777-6587 dfinke@state.wy.us	Clint Chamberlin/Allen Gelfius 301-827-8739/301-827-8686 Clint.Chamberlin@fda.hhs.gov
07/08-10/08	Oklahoma City, OK	Harold Cully 405-951-3852 hcully@ihs.gov	Clint Chamberlin/Allen Gelfius 301-827-8739/301-827-8686 Clint.Chamberlin@fda.hhs.gov
09/16-18/08	Macon, GA	Giles Roberts 404-657-4660 gfroberts@dhr.state.ga.us	Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov

FY09 Dates	**Location**	**Registration Contact**	**FDA/ORA Trainer**
TBD	Des Moines, IA		Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov
TBD	St. Paul, MN		Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov
TBD	Madison, WI		Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov
TBD	Ripley, WV		Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov
TBD	Jackson, MS		Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov
TBD	Phoenix, AZ		Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov

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FD215 MANAGING RETAIL FOOD SAFETY

Applying HACCP Principles to the Inspection of Retail and Food Service Establishments

Course Description: This course is designed to allow participants an opportunity to explore the various ways that risk-based inspections can be applied in retail and food service establishments. Topics will include the "process approach" to HACCP, applications of HACCP principles in routine inspection work, and assessing active managerial control of risk factors by operators through a HACCP system or other established food safety systems.

While the process approach is new to many regulators, it is better designed for use in retail and food service settings than traditional HACCP approaches because it eliminates lengthy flow charting and hazard analysis for every type of food product.

Objectives: Upon completion of this course, participants will be able to:

- Identify possible hazards associated with retail and food service operations and the control measures available to prevent, reduce, or eliminate the risks of these hazards.
- Apply the "process approach" of HACCP to routine inspections of retail and food service operations.
- Identify appropriate techniques and methods for applying HACCP principles to inspections and offering intervention strategies for controlling risks to operators (those with and without HACCP Plans.)

Target Audience: Federal, state and local regulators conducting inspections of retail food establishments

Prerequisite: Students should have some exposure to and understanding of the HACCP concepts. They should have read and become familiar with the NACMCF HACCP Principles and Application Guidelines:
http://www.fsis.usda.gov/OPHS/NACMCF/past/JFP0998.pdf

CEU Credits: 2.2

Course Duration: 3 days

Enrollment is limited to 50

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
01/07-11/08	TBD	Indian Health Service Ron Zabrorki 505-248-4264 Ronald.Zabrocki@IHS.gov	Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov
01/30-02/01/08	St. Paul, MN	Angela McGovern	Allen Gelfius

		651-201-4506 Angela.Mcgovern@state.mn.us	301-827-8686 Allen.Gelfius@fda.hhs.gov
02/12-14/08	Rockville, MD (ORAU)	Peggy Keller 202-535-2188	Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov
02/26-28/08	St. Thomas, USVI	Francine Lang 340-733-1311 Francine.Lang@usvi-doh.org	Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov
03/25-27/08	Albuquerque, NM	MaryLou LaCasse 505-476-8608 Marylou.LaCasse@state.nm.us	Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov
06/24-26/08	Central MA	Beth Altman 617-983-6769 Beth.Altman@state.ma.us	Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov
07/08-10/08	Ripley, WV	LindaWhaley 304-558-6727 Linda.Whaley@wrdhhr.org	Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov
09/15-19/08	Guam	Tom Nadeau 671-735-7221 masatoms@dphss.guam.gov	Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov

FY09 Dates	**Location**	**Registration Contact**	**FDA/ORA Trainer**
TBD	Reynoldsburg, OH		Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov
TBD	Lansing, MI		Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov
TBD	Columbia, SC		Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov
TBD	Omaha, NE		Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov

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FD 325 FOODBORNE ILLNESS INVESTIGATIONS

Course Description: The course primarily focuses on the sanitarian/inspector's roles in the investigation with insight to the other players on the team such as the laboratory,

nursing and epidemiology departments. Course subject matter will vary based on local needs. Methods of instruction include lectures, discussions and hands-on problem solving exercises.

Objectives: Upon completion of this course, participants will be able to:

- With the aid of reference material, differentiate various common foodborne pathogens in respect to typical source, growth and destruction parameters, incubation ranges, and disease symptoms.
- Describe the concepts of surveillance and associations of time, place and person.
- Define a foodborne outbreak and describe the various action levels that can lead up to a foodborne illness investigation.
- Assist with the environmental investigation:
    a. Interview food service personnel
    b. Conduct a food preparation review assessing preparation procedures for opportunities of contamination, growth, survival or death of foodborne pathogens.
    c. Collect laboratory samples.
- Assist in questionnaire development and implementation, and state the purpose and difference between case definitions and hypotheses.

Target Audience: Federal, state and local regulators conducting or assisting with foodborne illness investigations.

Prerequisite: Participants should complete the ORA-U online foodborne illness investigation courses prior to taking this face-to-face course.

CEU Credits: 1.8

Course Duration: 3 days

Enrollment is limited to 60

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	Chapel Hill, NC	Larry Michael 919-715-0927 Larry.Michael@ncmail.net	Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov
FY09 Dates	**Location**	**Registration Contact**	**FDA/ORA Trainer**
Oct/Nov	TBD (2 courses)		Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov
TBD	Old Lyme, CT		Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov

TBD	Denver, CO	Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov
TBD	Border of WA & OR	Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov

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FD340 DIETARY SUPPLEMENTS (NEW course currently under development)

Course Description: This course is designed to prepare investigators to conduct inspections of dietary supplement manufacturing operations. The course will focus on current Good Manufacturing Practices for manufacturers including personnel, control of facilities, laboratory, quality control, product content and labeling, and other requirements of the regulations. The course content will include lectures, exercises, group discussions, and review of dietary supplement products.

Objectives: Upon completion of the course, participants should be able to:

- Recognize the requirements of the Dietary Supplement cGMP regulations
- Identify violations of the regulations that may require regulatory action
- Recommend corrective actions necessary to comply with the cGMP regulations

Target Audience: Participants will be limited to those field investigators who are actively engaged in the inspection of dietary supplement manufacturing, supervisors whose staff conduct these inspections, or compliance officers who will be actively reviewing cases.

Prerequisites: Participants must read and be familiar with the Dietary Supplement cGMP regulations including the preamble and background, which will be provided to participants prior to attending the course.

CEU credits:

Course Duration: 4 ½ days

Enrollment: Limited to 40

FY09 Dates	Location	Registration Contact	FDA/ORA Trainer

04/21-25/08	ORA U – Rockville, MD	Allen Gelfius	Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov
05/12-16/08	ORA U – Rockville, MD	Allen Gelfius	Allen Gelfius 301-827-8686 Allen.Gelfius@fda.hhs.gov

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MANUFACTURED FOODS

FD103 BASIC LOW ACID CANNED FOOD (Course Being Updated for FY09)

FD202 ACIDIFIED FOODS

Course Description: This intermediate to advanced course includes the following topics: acidified food microbiology, overview of 21 CFR Parts 108.25 and 114 Acidified Food Regulations, FDA registration and process filing, establishment of the acidification process, critical control points in the acidification process, documentation of process delivery, container integrity, and assistance to the small manufacturer.

Objectives: Upon completion of this course, participants will be able to:

- Apply the principles and concepts of acidification processes to different food products
- Identify an acidified food product
- Identify buffering capacity of food products when dealing with acidification processes
- Evaluate glass container closures and defects
- Interpret the regulations (21 CFR 108, 114) to determine if the firm is processing an acidified food

Target Audience: Sanitarians, investigators, inspectors, extension agents and other regulators involved in inspecting or advising the acidified food industry.

Prerequisite: N/A

CEU Credits: 1.8

Course Duration: 3 days

Enrollment is limited to 40

FY09 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD			Jody Robinson 301-827-8710 Jody.Robinson@fda.hhs.gov

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FD303 ADVANCED LACF (course being updated for FY09) – no description

FD319 JUICE HACCP

Course Description: This course prepares FDA investigators to conduct Juice HACCP Inspections in their district. The course includes instruction on the juice HACCP regulations, implementation of the HACCP regulations into juice processors, and the pre-requisite programs for juice HACCP (GMP's, SSOP's). Students will attend all sessions and complete all workshops and a post course assignment.

Objectives: Upon completion of this course, participants will be able to:

- Apply the seven (7) principles of HACCP into their juice manufacturing inspections
- Evaluate Juice HACCP plans for deviations and proper critical control points
- Prepare their own Hazard analysis and flow diagrams for a juice manufacturing facility
- Interpret the regulations (21 CFR 120) and apply the regulations to their juice inspection

Target Audience: FDA Investigators and State Inspectors, Supervisors, Compliance Officers, responsible for conducting juice HACCP inspections at juice manufacturing plants and those reviewing case files pertaining to juice HACCP inspections.

Prerequisite: "Basics of HACCP" series of online courses

CEU Credits: 2.3

Course Duration : 3 days

Enrollment is limited to 35

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
04/22-24/08	Grand Rapids, MI	Suzanne Kidder 616-356-0609 Kidders@michigan.gov	Jody Robinson 301-827-8710 Jody.Robinson@fda.hhs.gov
05/06-08/08	St. Paul, MN	David Read 651-201-6596 David.Read@state.mn.us	Jody Robinson 301-827-8710 Jody.Robinson@fda.hhs.gov
05/13-15/08	Sacramento, CA	Patrick Kennelly 916-650-6598 PKennell@dhs.ca.gov	Jody Robinson 301-827-8710 Jody.Robinson@fda.hhs.gov
06/10-12/08	Cincinnati, OH	Terri.Gerhardt 614-728-6250 Gerhardt@mail.agri.state	Jody Robinson 301-827-8710 Jody.Robinson@fda.hhs.gov

FY09 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	San Juan, PR		Jody Robinson 301-827-8710 Jody.Robinson@fda.hhs.gov
TBD	Raleigh, NC		Jody Robinson 301-827-8710 Jody.Robinson@fda.hhs.gov
TBD	Virginia Beach, VA	Ryan Davis VA Dep. of Agriculture 102 Governor St. Richmond, VA 23219 804-786-3520 Ryan.Davis@voacs.virginia.gov	Deena D'Addario 301-827-8696 Deena.Daddario@fda.hhs.gov
TBD	Boston, MA	Beth Altman MA Dept. of Public Health 308 South St. Jamaica Plain, MA 02130 617-983-6769 Beth.Altman@state.ma.us	Deena D'Addario 301-827-8696 Deena.Daddario@fda.hhs.gov
TBD	Birmingham, AL	Ron Dawsey PO Box 303017 Montgomery, AL 26130 334-206-5375 RDawsey@adph.state.al.us	Deena D'Addario 301-827-8696 Deena.Daddario@fda.hhs.gov

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FD320 STATE FOOD CONTRACT AUDIT

Course Description: This course will provide background information and a historical perspective of the state contract auditing process. Classes will include lectures and exercises that introduce draft audits forms, as well as, instructions on how to prepare for and conduct audits.

Objectives: At the conclusion of this course, attendees will be able to:

- Identify the procedures that are followed to conduct audits of State inspectors, who conduct inspections under FDA's food contract
- Apply the audit principles to identify and assess issues encountered during the State contract inspections
- Identify the responsibilities and roles of both the auditor and the auditee

Target Audience: Federal and state regulatory officials who are involved in the audits of state contracts and who have had experience in either oversight or joint inspection with state contractors.

Prerequisite: N/A

CEU Credits: 2.0

Course Duration: 2 ½ days

Enrollment is limited to 40

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
04/29-05/01/08	Raleigh,/Durham, NC	Beverly Kent 716-551-4461 x3131 Beverly.Kent@fda.hhs.gov	Deena D'Addario 301-827-8696 Deena.DAddario@fda.hhs.gov
08/05-07/08	ORA U – Rockville, MD	Beverly Kent 716-551-4461 x3131 Beverly.Kent@fda.hhs.gov	Deena D'Addario 301-827-8696 Deena.DAddario@fda.hhs.gov

FY09 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	ORA U – Rockville, MD		Deena D'Addario 301-827-8696 Deena.Daddario@fda.hhs.gov
TBD	Phoenix, AZ		Deena.D'Addario 301-827-8696 Deena.Daddario@fda.hhs.gov

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MILK

FD371 MILK PASTEURIZATION CONTROLS AND TESTS

Course Description: This course is about the various types of thermal processing systems used in the Grade A Milk program. The course covers basic through highly advanced systems and the necessary public health controls for each system. The course is designed primarily for those who regulate the process. Lectures, demonstrations, PowerPoint presentations, case studies, and student presentations are used to develop the understanding and skills necessary to evaluate basic and complex pasteurization systems. Participants using pasteurizer controllers and instrumentation and perform hands-on practical sessions. When possible, a processing plant field trip is integrated into the training to demonstrate product flows and equipment testing.

Objectives: Upon completion of this course, participants will be able to:

- Describe the function and installation requirements for each component used in modern pasteurization systems as stipulated in the course manual (Milk Pasteurization Controls and Tests) and the current edition of the Pasteurized Milk Ordinance.
- Perform (in accordance with the course manual and Appendix I of the PMO), all the tests required for the various types of milk pasteurization systems.
- Trace the product flow of pasteurization systems, using practical exercises such as case studies, and in-plant system evaluations, and be able to list and describe the controls required for each component

Target Audience: Federal, state and local regulators conducting inspections and testing pasteurization systems of milk plants

Prerequisite: Attendance at FD372, Milk Plant Sanitation and Inspection is recommended but not mandatory

CEU Credits: pending

Course Duration: 4-5 days

Enrollment is limited to 40

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer

04/07-11/08	Sturbridge, MA	Beth Altman MA Food Protection Program 305 South Street Jamaica Plain, NY 02130 Beth.altman@state.ma.us 614-983-6769	George Dawson 301-827-8689 Cell: 301-529-5145 George.Dawson@fda.hhs.gov
06/02-06/08	Sioux Falls, SD	Darwin Kurtenbach SD Division of Ag Services 523 East Capitol, Foss Bldg 3rd Fl Pierre, SD 57501 Darwin.kurtenbach@state.sd.us 605-773-4294	George Dawson 301-827-8689 Cell: 301-529-5145 George.Dawson@fda.hhs.gov
06/23-27/08	Buffalo, NY	Joseph Simone NYS Dept. of Ag & Markets Div of Milk Control & Dairy Svcs 10B Airline Dr. Joseph.simone@agmkt.st.nv.us 518-457-9827	George Dawson 301-827-8689 Cell: 301-529-5145 George.Dawson@fda.hhs.gov
July/Aug 2008	Waxahacie, TX	Gene Wright Texas Dept. of State Hlth Svcs PSQA-Milk Group 110 W 49th St Gene.wright@dshs.state.tx.us 512-843-6758	George Dawson 301-827-8689 Cell: 301-529-5145 George.Dawson@fda.hhs.gov
FY09 Dates	**Location**	**Registration Contact**	**FDA/ORA Trainer**
TBD	Visalia, CA		George Dawson 301-827-8689 Cell: 301-529-5145 George.Dawson@fda.hhs.gov

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FD372 MILK PLANT SANITATION AND INSPECTION

Course Description: This course was developed to provide the participant with the knowledge and skills necessary to evaluate and inspect the sanitary status of milk plants, using the current applicable sections of the current edition of the Pasteurization Milk Ordinance, 3A Sanitary Standards, and other applicable guidelines. Classroom

discussions, exercises, audiovisuals and milk plant field trips help provide the participant with the following topic information: inspection techniques, equipment and process control, identifying chemical, biological and physical hazards, current quality assurance concepts and milk processing sanitary procedures.

Objectives: Upon completion of this course, participants will be able to:

- Identify sanitation/public health violations in a milk processing plant and debit them under the correct PMO item using the current edition of the Milk Plant Inspection Form.
- List and effectively explain the public health reason and administrative requirement for each "P" item listed under the Pasteurized Milk Ordinance relative to milk processing plant requirements.

Target Audience: Federal, state and local regulators conducting inspections of milk plants

Prerequisite: N/A

CEU Credits: Pending

Course Duration: 4-5 days

Enrollment is limited to 40

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
03/10-14/08	Denver, CO	Michele Motsinger CO Dept of Public Health & Envir 4300 Cherry Creek Drive S Denver, CO 80246 Michele.motsinger@state.co.us 303-692-3647	George Dawson 301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov
07/21-25/08	Lansing, MI	Sue Esser Dairy Section Manager Michigan Dept of Agriculture 525 W Allegan, PO Box 30017 Lansing, MI 48909 essers@michigan.gov 517-335-1070	George Dawson 301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov

FY09 Dates	Location	Registration Contact	FDA/ORA Trainer
06/22-26/09	Syracuse, NY		George Dawson 301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov

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FD373 STATE MILK LABORATORY EVALUATION OFFICERS WORKSHOP (LEO)

Course Description: This course is designed for established and prospective State Laboratory Evaluation Officers (LEO) who will be auditing Grade A milk laboratories for accreditation under the criteria established by the national Conference of Interstate Milk Shippers (NCIMS) and specified in the *Evaluation of Milk Laboratories* (EML) manual. This course covers the accreditation requirements for the FDA/NCIMS Grade A Milk Laboratory Program. Information covered includes a review of FDA 2400 laboratory evaluation form, background information on the program, practical application information for auditing laboratories, and program changes. Classes include lectures, presentations, and class participation exercises.

Objectives: Upon completion of this course, participants will be able to:

- Recognize the procedures that are necessary to conduct efficient and meaningful laboratory audits.
- Recognize appropriate audit principles necessary to assess compliance with the NCIMS Milk Laboratory Program requirements.
- Identify their responsibilities as State Milk LEO and the responsibilities of others participating in the NCIMS Milk Laboratory program.
- Recall updates on significant changes that have occurred in the NCIMS Milk Laboratory Program.

Target Audience: State laboratory evaluation officers or candidates who will be responsible for auditing and accrediting milk laboratories, certified industry supervisors (CIS) and analysts under the National Conference of Interstate Milk Shippers (NCIMS) Grade A Milk Laboratory Program.

Prerequisite: Course FD3104 (formerly STT 300) “Laboratory Examination of Dairy Products” or equivalent experience in the examination of dairy products is recommended for acceptance in this workshop

CEU Credits: Pending

Course Duration: 4 days

Enrollment is limited to 30

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
03/10-14/08	Indianapolis,	Thomas Graham	George Dawson

	IN	MOFF Rm.417 HFS-450 6502 S Archer Road Summit-Argo, IL 60501 Thomas.Graham@fda.hhs.gov 708-728-4114	301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov

FY09 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	TBD		George Dawson 301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov

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FD374 LABORATORY EXAMINIATION OF DAIRY PRODUCTS

Course Description: This course is designed for technicians responsible for the microbiological examination of dairy products. Emphasis is given to those laboratory procedures that support the current "Grade A Pasteurized Milk Ordinance".

Objectives: Upon completion of this course, participants will be able to:

- Analyze official samples of milk for all required microbiological and chemical tests in accordance with the current edition of the Standard Methods for Evaluation of Dairy Products
- Perform analysis of milk and milk products, be able to correctly interpret the data and correctly record the results on the required applicable forms, and
- Employ standardized laboratory techniques in laboratory analysis to insure uniformity both within and between other official laboratories

Target Audience: Federal, state and local regulators conducting examinations of dairy products

Prerequisite: The participant should be currently employed as an analyst within an official laboratory or within an officially designated laboratory as defined in the current edition of the Pasteurized Milk Ordinance with the responsibility of analyzing milk samples for official purposes as required under the National Conference for Interstate Milk Shippers guidelines.

CEU Credits: Pending

Course Duration: 3 days

Enrollment is limited to 2

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
04/28-05/02/08	Indianapolis, IN	Thomas Graham MOFF Rm417 HFS-450 6502 S Archer Road Summit-Argo, IL 60501 Thomas.Graham@fda.hhs.gov 708-728-4114	George Dawson 301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov

FY09 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	TBD		George Dawson 301-827-8689 George.Dawson@fda.hhs.gov

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FD375 DAIRY FARM SANITATION AND INSPECTION

Course Description: This course is intended for those regulators who inspect Grad A Dairy Fams under the NCIMS program. The course covers all Pasteurized Milk Ordinance and Code sanitation/inspection requirements for a Grade A operation. Training modules include classroom discussion, exercises and dairy farm field trips emphasizing the sanitary requirements, inspection guidelines and methods to effectively evaluate compliance with current Grade A Pasteurized Milk Ordinance requirements.

Objectives: Upon completion of this course, participants will be able to:

- Demonstrate through practical classroom and field trip exercises, an acceptable level of inspection competence and compliance with the dairy farm requirements as provided in the appropriate items or the current edition of the Pasteurized Milk Ordinance and identify the violations on the current Dairy Farm Inspection Form.
- Demonstrate through written examination and class exercises an acceptable level of confidence in determining compliance with the current regulations and guidelines relative to the storage and use of animal drugs
- Evaluate individual water supply systems on dairy farms and determine compliance with the ordinance and EPA regulations

Target Audience: Federal, state and local regulators conducting inspections of dairy farms

Prerequisite: Participants should have at least one year of dairy farm inspection experience.

CEU Credits: Pending

Course Duration: 4-5 days

Enrollment is limited to 40

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
02/25-29/08	Baton Rouge, LA	Gary Cazaubon LA Dept of Health & Hospitals 628 North 4th Street Baton Rouge, LA 70821-4489 225-342-7655 GCazaubo@dahh.la.gov	George Dawson 301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov
04/21-25/08	Fresno, CA	Kris Peeples CDFA, Milk & Dairy Safety Branch 1220 N Street, Rm 95814 Sacramento, CA 95814 916-657-5285 kpeeples@cdfa.ca.gov	George Dawson 301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov

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FD376 NCIMS Dairy HACCP (not currently being offered)

Course Description: This course is for those regulators whose state agency desires to list Grad A Milk plants on the IMS list under the optional HACCP listing. It covers the listing process and includes basic HACCCP principles with a dairy processing element. Lectures, PowerPoint presentations, case studies, and student presentations are used to develop the understanding and skills necessary to audit an NCIMS HACCP system with a level of certainty that protects public health as adequately as the traditional inspection/rating/listing system.

Objectives: Upon completion of this course, participants (industry, state regulatory personnel (SRP), state rating officers (SRO) and FDA Regional Milk Specialists (RMS)) will be able to will be able to:

- Demonstrate knowledge of the seven principles of HACCP and the major requirements of Appendix K - HACCP Program of the Grade "A" Pasteurization Milk Ordinance (PMO)
- Through the application of audit observations, document that the HACCP system is in compliance or non- compliance with the requirements of the NCIMS Dairy HACCP program using root cause analysis techniques.
- Evaluate the compliance of a NCIMS Milk plant HACCP system to include an evaluation of the completeness and accuracy of milk plant HACCP system and the associated records used to document product flow diagrams, product hazard analyses, prerequisite programs, (including implementation records and follow up) HACCP plans and other NCIMS requirements.

Milk Plant Industry Representatives

- Will be able demonstrate their ability to write an effective and comprehensive root cause analysis and corrective action plan.

State Regulatory Agency Representatives:

- Will be able to evaluate records, "mock" regulatory audit observations, and be able to successfully complete the current version of the **MILK PLANT HACCP SYSTEM AUDIT REPORT** and develop corrective action time lines for HACCP system deficiencies.

State Milk Sanitation Rating Officers and FDA Milk Specialists:

- Will be able to evaluate records, "mock" regulatory observations and successfully complete the **MILK PLANT HACCP SYSTEM AUDIT REPORT** and the **NCIMS HACCP SYSTEM REGULATORY AGENCY REVIEW REPORT**

Target Audience: Federal and state regulators and industry participants in the NCIMS Dairy HACCP program. All federal, state regulatory personnel and industry participants in the NCIMS Dairy HACCP program are required to attend this course. FDA milk specialist and state rating officers cannot be certified for HACCP listings until they have successfully completed this course.

Prerequisite: All attendees are expected to have participated in a HACCP training offered by industry, ORA U web based programs, or educational groups with dairy manufacturing emphasis. SRP, SRO and RMS shall have met the requirements for holding their current regulatory positions.

CEU Credits: Pending

Course Duration: 4 days

Enrollment is limited to 40

Dates	Location	Registration Contact	FDA/ORA Trainer
			George Dawson 301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov

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FD471 ASEPTIC PROCESSING FOR MILK *(not currently being offered)*

Course Description: This course focuses on the principles and concepts of aseptic thermal processes. This course will cover the advanced technology and techniques involved with an aseptic system. It will focus o the thermal process establishment, temperature distribution, process documentation, advanced aseptic systems and container technology. Instruction focuses on conducting intensive inspections of aseptic milk operations for compliance with the Food, Drug and Cosmetic Act, 21 CFR 108, 113 and 114 and other applicable regulations. In addition to classroom lectures, the students will be required to participate in a series of workshops and exercises designed to reinforce their understanding of the subject matter.

Objectives: Upon completion of this course, participants will be able to:

- Apply the principles and concepts of aseptic thermal processing to assigned inspections both foreign and domestic
- Determine process deviations during record review
- Calculate thermal processing values for aseptic retort processing
- Evaluate aseptic processing equipment

Target Audience: FDA and state regulatory officials responsible for inspecting aseptic milk processing plants

Prerequisite: Because of the advanced nature of the material presented, only those individuals dealing directly with advanced processing operations should attend.

CEU Credits: Pending

Course Duration: 3-4 days

Enrollment is limited to 40

Dates	Location	Registration Contact	FDA/ORA Trainer

George Dawson
301-827-8689
C 301-529-5145
George.Dawson@fda.hhs.gov

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FD577 SPECIAL PROBLEMS IN MILK PROTECTION

Course Description: Regulatory specialists, industry representatives, dairy consultants, and other authorities comprise the workshop instructional staff. This course meets the National Conference on Interstate Milk Shipments criteria for State Milk Rating Officers certification. Course content is advanced and is designed to meet specific needs of the State Milk Rating Officers. Previous workshops have included the following topics: aseptic systems, dry milk processing technology and standards, computerized systems, process engineering, milk laboratory issues, HACCP, NCIMS ratings issues and conference changes.

Objectives: Upon completion of this course, participants will be able to:

- List and explain the current requirements and conference changes relative to conducting both state and federal ratings of NCIMS listed Grade A milk supplies
- Demonstrate acceptable methods for collecting the field and administrative information and be able to accurately calculate Grade "A" Milk Sanitation and Enforcement Ratings using current NCIMS guidelines, including the "Procedures and Methods of Making Ratings of Grade A Milk Supplies"

Target Audience: State Milk Rating Officers conducting ratings of dairy farms and milk processing plants under National Conference of Milk Shippers guidelines and procedures

Prerequisite: Because of the advanced nature of the material presented during this course, only those individuals dealing directly with advanced dairy processing operations should attend.

CEU Credits: Pending

Course Duration: 4 days

Enrollment is limited to 40

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer

12/10-14, 2007	Columbia, MD	Ted Elkin MD Dept of Hlth & Mental Hygiene 6 St. Paul St. Ste 1301 410-767-8430 telkins@dhmh.state.md.us	George Dawson 301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov
08/04-08/08	Madison, WI	Glen Goldschmidt Wisc. Dept. of Agriculture Trade & Consumer Protection PO Box 8911 Madison, WI 53708 920-362-5825 Glenn.goldschmidt@wi.gov	George Dawson 301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov

FY09 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	NER		George Dawson 301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov
TBD	SER		George Dawson 301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov

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FD578 ADVANCED MILK PROCESSING

Course Description: This course is designed for federal and state milk rating and regulatory personnel. The course content is generally “tailored” to meet the specific needs of the sponsoring state and region. Key topics may include aseptic systems, ESL and HHST systems, computer controls, packaging and filling technology, and advanced CIP systems.

Objectives: Upon completion of this course, participants will be able to:

- Evaluate compliance through classroom exercises or in-plant evaluations of advanced milk pasteurization/processing systems including but not limited to HHST, UP, and Aseptic Processing and Packaging systems.
- Describe the controls necessary for both direct and indirect heating systems used in the pasteurization of milk products.
- Describe the required tests applicable to advanced systems including direct and indirect heating systems.

- Calculate minimum holding tube lengths using the tables provided in the current edition of the Pasteurized Milk Ordinance.

Target Audience: Federal, state and local regulators conducing inspections of milk processing plants utilizing advanced milk pasteurization processing systems.

Prerequisite: Because of the advanced nature of the material presented during this course, only those individuals dealing directly with advanced dairy processing operations should attend.

CEU Credits: Pending

Course Duration: 4 days

Enrollment is limited to 40

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
05/19-23/08	Reynoldsburg, OH	Charles Twining Ohio Dept of Ag, Dairy Div. 8995 East Main Street Reynoldsburg, OH 43068 614-466-5550 twining@mail.agri.state.oh.us	George Dawson 301-827-8689 C 301-529-5145 George.Dawson@fda.hhs.gov

FY09 Dates	Location	Registration Contact	FDA/ORA Trainer
	TBD, MD		George Dawson1/10/08 301-827-8689 George.Dawson@fda.hhs.gov
02/23-27/09	Bismark, ND		George.Dawson@fda.hhs.gov 301-827-8689 George.Dawson@fda.hhs.gov

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SHELLFISH

FD140 BASIC SHELLFISH PLANT SANITATION

Course Description: This course is designed for state and local government shellfish program personnel with minimal knowledge in shellfish sanitation. The course will cover the public health aspects of shellfish plant inspections. Specific topics covered in the

course include the introduction to the National Shellfish Sanitation Program (NSSP), shellfish biology, plant premises, plant interior, water supply, plumbing, cross-connections, equipment and utensils, non-food contact surfaces, and records. This course is a perquisite to FD241, Shellfish State Standardization Officer.

Objectives: Upon completion of this course, participants will be able to:

- Apply consistent interpretation and application of the NSSP requirements
- List and discuss the basic equipment used in a processing plant
- Recognize and determine the various biological entities or function of shellfish biology applicable to sanitation and associated public health

Target Audience: Federal, state and local regulators conducting inspections of shellfish plants

Prerequisite: N/A

CEU Credits: 2.0

Course Duration: 3 days

Enrollment is limited to 40

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
02/05-07/08	Biloxi, MS	Ruth Posadas 228-374-5220 Ruth.posadas@dmr.ms.gov	Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov

FY09 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	Portland, OR		Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov

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FD241 SHELLFISH STATE STANDARDIZATION

Course Description: This is the final course in the series required for qualification as a State Shellfish Standardization Officer under the National Shellfish Sanitation Program. The course teaches the uniform application of the requirements of the NSSP Model Ordinance, and helps prepare the candidate for the field component of the standardization process. There is a brief review of HACCP principles as applied to shellfish processing plants; discussion of model sanitation standard operating procedures (SSOPs) and

associated records; explanation of the requirements of the Model Ordinance from the requirements; and methods and forms for the review of the required records. Inspection and recording techniques are discussed.

Individuals seeking certification are required to pass a final exam with a minimum score of 70%. Certification as a State Standardization Officer is dependent upon satisfactory completion of this course and the field component of the standardization process. The field standardization component is not part of this course.

Methods of instruction used include course manuals, supplementary handouts, case examples, question/answer and discussion sessions, lecture, and audio-visual aids.

***Note**: The State Standardization Officers who are currently certified have fulfilled the Basic Shellfish Sanitation course requirement.

Objectives: Upon completion of this course, participants will be able to:

- Apply the HACCP Principles to the NSSP requirements
- Identify the sanitation requirements
- Identify additional Model Ordinance requirements

Target Audience: Regulators who are seeking qualification as State Shellfish Standardization Officers under the National Shellfish Sanitation Program.

Prerequisite: Satisfactory completion of each of the following courses:

- FD140, Basic Shellfish Plant Sanitation
- FD248 National Seafood HACCP Alliance Training
- FD249 Seafood HACCP Regulator Training

CEU Credits: 1.8

Course Duration: 3 days

Enrollment is limited to 40

FY09 Dates	Location	Registration Contact	FDA/ORA Trainer
	Portland, OR		Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov

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FD242 SANITARY SURVEYS OF SHELLFISH GROWING AREAS

Course Description: The purpose of this course is to teach applied methods of shoreline survey requirements and concepts. This course will familiarize the student with basic concepts of sanitation for shellfish growing and harvest areas. Methods of instruction include workshops, problem solving, case examples, and discussions. The specific subject matter will vary based on local needs. Examples of topics include: NSSP basic concepts and requirements, sanitary practices for commercial shellfish harvesters, biology of shellfish as related to public health, shellfish pollution, sampling, reporting, and record keeping requirements.

A scientific calculator is required to participate fully and take the examination.

Objectives: Upon completion of this course, participants will be able to:

- Apply methods of shoreline survey requirements and concepts
- Identify the basic concepts of sanitation for shellfish growing and harvest areas
- Identify the diseases associated with shellfish consumption and biology

Target Audience: Federal, state, and local regulators conducting inspections of shellfish growing areas.

Prerequisite: N/A

CEU Credits: 1.8

Course Duration: 3 days

Enrollment is limited to 40

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
05/20-22/08	Richmond, CA	Gregg Langlois 510-412-4635 Gregg.Langlois@cdph.ca.gov	Clint Chamberlin 301-827-8739 Clint.Chamberlin@fda.hhs.gov

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FARM INVESTIGATIONS

FD221 PRODUCE FARM INVESTIGATIONS

Course Description: Consistent with the second objective of the 2004 FDA Produce Safety Action Plan, this course provides training to promote consistency of investigations and the identification of potential sources of contamination focusing at the farm and packing operations.

The primary goal of the Produce Farm Investigations course is to provide inspectors and investigations with the most up-to-date information on practices and conditions associated with the primary production, packing, and further processing of fresh produce as they may relate to the risk (or reduced risk) of microbial contamination. The course will include observations from recent inspections and outbreak investigations, as well as covering investigational techniques and reporting.

The course will be presented in a classroom environment, with both classroom and field instruction and study. A final assessment will be administered for completion of the course. The final assessment will be used to evaluate both the effectiveness of training presented and the student's grasp of the material covered.

Objectives: Upon completion of this course participants will be able to:

- Gain the knowledge and skills to conduct effective and efficient produce farm investigations that are consistent with the agency's mission and policies to provide safe produce to the public.
- Apply current Good Agricultural Practices (GAPs) and Good Manufacturing Practices (GMPs) during investigations (including ample collections) to effectively and consistently identify and assess potential sources of contamination of fresh product at the farming and packing operation level.
- Report investigation activities and finding in a complete, clear and timely fashion.

Target Audience: FDA field investigators and analysts as well as inspectors from states which grow, harvest, and/or pack fresh produce and conduct farm investigations as a result of complaints, positive laboratory findings, foodborne illness and/or tracebacks of implicated product back to the farm.

Prerequisite: Food inspection experience.

Pre-reading Requirements: Traceback (web course), Epidemiology (web course), Food Microbiology (web course), Good Agricultural Practices (GAP)/Good Manufacturing Practices (GMPs) appropriate to the individual operations (Guide to Minimize Microbial Food Safety for Fresh Produce US FDA/CFSAN - Draft Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables -- Draft - Not for Implementation, commodity specific GAPs/GMPs guidance as available and appropriate, Guide to Produce Farm Investigations), Aseptic sampling procedures (IOM, IOM: DOCUMENTATION & CR, etc.).

CEU Credits: pending

Course Duration: 4 ½ days

Enrollment is limited to 40

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
02/11-15/08	Arizona	Barbara James	Barbara James 301-827-8691 Barbara.James@fda.hhs.gov
TBD	Northwest	Barbara James	Barbara James 301-827-8691 Barbara.James@fda.hhs.gov
TBD	Virginia	Barbara James	Barbara James 301-827-8691 Barbara.James@fda.hhs.gov
FY09 Dates	**Location**	**Registration Contact**	**FDA/ORA Trainer**
TBD	Michigan		Barbara James 301-827-8691 Barbara.James@fda.hhs.gov
TBD	Florida		Barbara James 301-827-8691 Barbara.James@fda.hhs.gov
TBD	Texas		Barbara James 301-827-8691 Barbara.James@fda.hhs.gov

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VETERINARY MEDICINE

VM201 TISSUE RESIDUE

Course Description: The course is designed for regulatory program personnel who are involved with tissue residue violations, and participants will acquire skills and knowledge in gathering, developing, and documenting evidence during investigations. Topics with livestock, dairy and poultry will include investigational techniques, regulations, polices, residue sources, extra label use of veterinary drugs, and include production and marketing practices of animal derived foods.

Objectives: Upon completion of this course, participants will be able to:

- Identify appropriate investigative and data gathering techniques for conducting on-farm investigations of violative tissue residues.
- Identify the documentation required for the development of a successful enforcement action.
- Recognize animal diseases, types of drugs used to treat these diseases, animal management practices for the various food-animal production classes, the causes of drug residues, and the development and implementation of prevention strategies

Target Audience: Federal and state regulators (investigators, inspectors, and compliance officers) conducting tissue residue investigations

Prerequisite: N/A

CEU Credits: Pending

Course Duration: 4 days

Enrollment is limited to 40

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
12/10-14/07	Knoxville, TN	Barbara James	Barbara James 301-827-8691 Barbara.James@fda.hhs.gov

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VM205 RESIDUE VIOLATION INSPECTION SYSTEM (RVIS)

Course Description: This course will train new system users on all aspects of data entry, queries, and reports. RVIS responsibilities for District Program Monitors will be clearly identified and explained. The course will update current District Program Monitors and their back-ups on RVIS enhancements under ORACLE 6i as well as the use of new reports and queries.

Objectives: At the completion of the course, students will be able to:

- Access Food Safety and Inspection Service-reported violator information from the Residue Violation Information System
- Identify patterns of egregious violations

- Add Federal/State inspectional information

Target Audience: Residue Program Monitors and their designated back-ups.

Prerequisite: N/A

CEU Credits: Pending

Course duration: 3 Days

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	Colorado	Barbara James	Barbara James 301-827-8691 Barbara.James@fda.hhs.gov

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VM206 MEDICATED FEED INSPECTION

Course Description: This course is designed for regulatory program personnel who are actively involved in medicated feed programs. Participants will acquire skills and knowledge in medicated feed GMP's, critical control points pertaining to the manufacturing of quality medicated feeds, and proper reporting of significant deviations from GMP's during medicated feed inspections. Also included will be discussions of the BSE regulation and inspection requirements.

Objectives: Upon completion of this course, participants will be able to:

- Differentiate between the regulations that apply to FDA-licensed medicated feed mills and those regulations that apply to unlicensed feed mills.
- Determine when drug assays are required.
- Develop the knowledge of record-keeping requirements that apply to medicated feed mills.
- Identify recent developments in the medicated feed arena.

Target Audience: Federal, state and local regulators conducting inspections of medicated feeds

Prerequisite: Participants should be actively involved in at least "basic/non-medicated" feed mill inspections

CEU Credits: Pending

Course Duration: 3 days

Enrollment is limited to 40

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	ORA U – Rockville, MD	Barbara James	Barbara James 301-827-8691 Barbara.James@fda.hhs.gov

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VM207 AMDUCA/Compounding Animal Drugs

Course Description: This course is intended to instruct field investigators on the laws, regulations and policies pertaining to compounding of animal drugs and the Animal Drug Use Clarification Act related to the extra-label drug use in animals.

Compounding of animal drugs has increased exponentially in the last few years. Certain compounding practices undermine the animal drug approval process, and present unknown and potentially hazardous risk to animal and human health. Animal drug compounding is addressed in various laws, regulations, and policies. In order to adequately assess violations of concern, investigators need to understand the laws, regulations and policy that distinguish animal from human drug compounding.

Extra-label drug use practices may especially result in violative food animal tissue residues. Investigators need to understand under what circumstances extra-label drug use can or cannot be utilized in veterinary medicine.

Objectives: Upon completion of this course, participants will be able to:

- Describe the regulations and guidance documents that address the proper use of animal drugs, the compounding of drugs for use in animals, and the extra label use of drugs in animals.
- Recognize appropriate investigative and data gathering techniques for conducting investigations of compounding pharmacies, veterinarians and food animal producers.
- Correctly complete the documentation required for the development of a successful enforcement action.

Target Audience: This course is intended for state, local and FDA field investigators who inspect animal drug compounding pharmacies and veterinarian extra label drug use in the practice of veterinary medicine in food producing animals.

Prerequisite: Participants should have previous experience on inspections involving animal drugs.

CEU Credits: 1.9

Course Duration: 3 days

FY09 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	TBD	Barbara James	Barbara James 301-827-8691 Barbara.James@fda.hhs.gov

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VM212 BSE/Licensed Feed Establishments Audit

Course Description: This course will provide background information and a historical perspective of the state contract auditing process for BSE and/or Medicated Feed Mill inspections. Classes will include lectures and exercises that introduce draft audits forms, as well as, instruction on how to prepare for and conduct audits.

Objectives: Upon completion of this course, participants will be able to:

- Identify procedures that are followed to conduct efficient and meaningful audits of State inspectors and/or a program audit under FDA's BSE/Medicated Feed Mill contracts.
- Apply audit principles to identify and assess areas for improvement observed during the state contract inspection.
- Define the responsibilities and roles of both the auditor and the auditee.

Target Audience: FDA co-project officers, Consumer Safety Officers (i.e. investigators), and/or state personnel who will have the lead in auditing state inspectors and/or the program under state BSE/Medicated Feed Mill inspection contracts. Courses are scheduled by their primary audience as related to the audit: state personnel or FDA personnel.

FDA Consumer Safety Officers, who routinely work with FDA's state BSE/Medicated Feed Mill contract audit program should attend the course held in Rockville, MD.

Prerequisite: N/A

CEU Credits: Pending

Course Duration: 2.5 days

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	ORA U – Rockville, MD	Barbara James	Barbara James 301-827-8691 Barbara.James@fda.hhs.gov

FY09 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	ORA U – Rockville, MD	Barbara James	Barbara James 301-827-8691 Barbara.James@fda.hhs.gov

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VM213 BSE Inspection Training

Course Description: This course is intended to instruct state and FDA field investigators on how to conduct and record inspections under the ruminant feed ban regulation, 21 CFR 589.2000

Bovine Spongiform Encephalopathy (BSE) is the bovine form of a group of uniformly fatal neurological diseases known as Transmissible Spongiform Encephalopathies (TSEs). BSE appears to be spread through the feeding of infected material to cattle. BSE is a public health issue for the U.S. This disease has been linked to the human TSE known as variant Creutzfeldt-Jakob Disease (vCJD), presumably through people consuming ruminant tissues infected with the BSE agent. In addition, BSE has had a devastating economic effect on the livestock industry in countries where it has been identified or suspected.

On August 4, 1997, the “Animal Proteins Prohibited From Use In Animal Feeds” regulation, 21 CFR §589.2000, became effective. This regulation is designed to prevent the establishment and amplification of BSE through animal feed, by prohibiting the use of certain proteins derived from mammalian tissue in the feeding of ruminant animals. This regulation affects renderers, protein blenders, commercial animal feed manufacturers, distributors (including retailers), transporters of animal feed and feed ingredients, on-farm animal feed mixers, and ruminant feeders. Based on the acute need to control the entry and spread of this disease, the Agency has set a goal of full compliance with the regulation.

Objectives: Upon completion of this course, participants will be able to:

1. Recognize the inspection basics of Compliance Program Guidance 7371.009, "BSE/Ruminant Feed Ban Inspections" relating to:
    a. prohibited materials not to be used in ruminant feeds
    b. definitions of renderer/transporter/distributor/feed manufacturer and ruminant feeder.
    c. major inspectional questions to ask. Does the firm:
        1. receive / process prohibited material?
        2. handle prohibited material?
        3. label feed with prohibited material with proper cautionary statements?
        4. conduct the required recordkeeping?
        5. avoid commingling of prohibited materials with non prohibited materials?
2. Accurately complete the FDA checklist, "Report of Inspection for Compliance with 21 CFR 589.2000, based on informational scenarios provided by the instructors.

Target Audience: Federal, state and local regulators conducting inspections of firms subject to the ruminant feed ban regulation as outlined in 21 CFR 589.2000.

Prerequisite: Participants should have previous experience on conducting inspections under the ruminant feed ban regulation.

CEU Credits: 0.7

Course Duration: 1 day

Enrollment is limited to 40

FY08 Dates	Location	Registration Contact	FDA/ORA Trainer
TBD	Phoenix, AZ	Barbara James	Barbara James 301-827-8691 Barbara.James@fda.hhs.gov
TBD	ORA U – Rockville, MD	Barbara James	Barbara James 301-827-8691 Barbara.James@fda.hhs.gov

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